

Name: _____
Class: _____

Date: _____

Survey on food chemistry

Please answer the following questions to the best of your ability, using your knowledge of the chemistry of food.

Questions 1-3 are true or false questions. Circle your answer choice.

1. The melting temperature of a fat depends on what type of fat it is. **T** **F**

2. What my food is made of does not affect my body or health. **T** **F**

3. French fries and olives contain the same type of fat. **T** **F**

4. At room temperature, the following fats are in the liquid state:
 - a. butter
 - b. vegetable oil
 - c. shortening
 - d. animal lard

5. The term "melting temperature" means:
 - a. The temperature at which a solid turns to a liquid
 - b. The temperature at which a liquid turns to a gas
 - c. The temperature at which a liquid turns to a solid
 - d. None of the above

6. Did you enjoy the experiment on fat chemistry?

7. What did you learn about fat in the food we eat?
